



*Oregon's First Relais & Chateaux Property*  
**TRIBUTARY HOTEL**

| BY TRACY ELLEN BEARD

**T**ributary Hotel opened in McMinnville, Oregon, in July of 2022. Owners Shaun Kajiwara and Katie Jackson, from Jackson Family Wines, first saw the old hardware store in 2013 during a visit to Oregon wine country. They soon considered buying the building, which was close to its original condition. Today, this boutique luxury hotel, located in the renovated hardware store, is more than 100 years old. The hotel makes the perfect basecamp for discovering Willamette Valley's delectable food and wine. The Tributary Hotel team offers exceptional service,

upscale accommodations, and outstanding dining experiences designed to connect guests to the region.

**TRIBUTARY HISTORY**

A tour of the hotel is a must. During my recent stay with my daughter Brittney, Hanna guided us through the back of the hotel. Here, we meandered down a ramp that people once used to deliver hardware supplies by horse and carriage. We followed along, learning more about the hotel. We reached a wall decorated with small black-and-white photos of eight different rivers in

Oregon. Each of the eight suites at the Tributary is named after one of those rivers.

Hospitality comes first at Tributary; it begins from the moment of arrival until it is time to depart. The design of the hotel, restaurant, and bar, along with the staff's enthusiasm and efforts, create a warm welcome, immersing guests into the soul of the region by helping them enjoy their surroundings through each of their five senses.

**SILETZ SUITE**

Brittney and I stayed in the Siletz

Suite. Within each suite and throughout the hotel, products and decorations produced by talented Pacific Northwest artisans are on display. I loved the eucalyptus green wall with minimalist modern décor and the large black-and-white photo of the namesake river. Olaf Beckmann, a friend of the owners and a professional photographer, took the pictures. He is known for his ability to capture his surroundings.

Other stunning pieces of art found in each suite are the wall hangings by Greg Klassen. These pieces depict aerial views of the namesake waterways found in the Pacific Northwest. The room interiors, decorated to the highest standards, are Scandinavian in style and focus on clean, simple lines, minimalism, and functionality without sacrificing any beauty. The furniture consists of comfortable Nordic pieces. The room colors and artwork bring the visual beauty of the outside into each room.

The Siletz Suite included a gas fireplace, charming shelves filled with books, and an Aroma360 that dispensed the Shadow Dancing scent inspired by Tom Ford® Oud Wood with notes of eucalyptus, cedarwood, sandalwood, and vanilla. The pour over Ratio coffee maker produced a delicious cup of joe to start the day. The Caravan Coffee, made in Newberg, Oregon, imparts a delectable taste, and the selection of teas and the Fellow electric kettle make it easy to have a cup of tea in the afternoon or evening.

I finish each day with time in the soaking tub. While immersed in the bath, encased in the water's warmth, I recalled the importance of and reverence for water as the theme at the heart of the Tributary Hotel, òkta restaurant, and òkta farm and larder.

Finally, while wrapped in my comfy robe and sitting by the fire, I savored the sound of quiet and relaxed in the peaceful surroundings found at Tributary.

#### OKTA RESTAURANT

Executive Chef Matthew Lightner sits at the helm of the micro-seasonal culinary extravaganza that diners experience at òkta. The cuisine served for dinner, and the breakfast brought to each suite in the morning speaks of the terroir of the Willamette Valley. The delicious fresh ingredients, sourced from the òkta farm and larder, are used to create mouthwatering dishes with a stunning variety of aromas, colors, and flavors.

#### THE CELLAR

The Cellar, located directly below òkta, has approximately 2000 bottles of wine. Ron Acierito, the wine and beverage director, loves well-round-

ed wine cellars. He has curated a selection of both local wines and ones from around the US and abroad. He also offers an extensive choice of spirits.

Visitors to the bar can sip on delicious cocktails, savor spectacular wines, and choose from the Cellar Bar tasting menu that consists of a sampling of 5-6 courses from the òkta menu. Guests can opt for all or just one course to enjoy in the well-appointed setting that features high-end leather couches and chairs for relaxing and tables for dining.

The stunning wine room showcases the enticing display of beverages, and the well-dressed, friendly, and professional staff is eager to assist guests. The Cellar is approachable, and both hotel guests and visitors are free to come dressed to the nines or in more casual attire.

During my time at The Cellar, I enjoyed a High Tide, a take on a French 75 made with Gray Whale Gin, Crémant Brut, and citrus; this was a lovely twist on one of my favorite cocktails. My daughter Brittney sipped on a Ceniza, the bar's version of a margarita made with Astral Blanco Tequila and Hearth Lemon Cordial. The rim of the Ceniza was coated with a combination of salt and ash, giving the tasty cocktail a unique appearance.

#### TRIBUTARY BREAKFAST

Breakfast, delivered to each suite in the morning, is a treat from the farm and should not be missed. The coddled egg was sweet and creamy with a light crunch from the sea salt. The quiche was tasty, and the freekeh with mushroom cream



was earthy and delicious.

The frise salad with roasted rhubarb, lemon dressing, and cheese brought a bright note to the meal, and the multi-grain and seed toast with butter was familiar and added to this elaborate meal. The choice of apple butter or lemon curd allowed me to choose my flavors, and the mushrooms with balsamic vinegar were another tasty element. The citrus fruit juice made from freshly squeezed grapefruit and oranges was beautiful and refreshing, and the salty bacon and beets in Ponzu added more complexity to the spread. The lemon loaf was a delightful final touch with a dessert-like feel.

Tributary Hotel, Oregon's first member of Relais & Châteaux, is a fabulous place to stay and explore the Willamette Valley. The service is impeccable, the rooms are comfortable and upscale, and the food is a spectacular example of Willamette Valley's finest. ❖